

Puff Pastry Cheese Straws

Nun's puffs Nun's puffs (also known less euphemistically as nun's farts) are a dessert pastry originally from France, where they were known as pets de nonne. They are now also produced in French Canada, the United States, England, Spain and México. They Nun's puffs (also known less euphemistically as nun's farts) are a dessert pastry originally from France, where they were known as pets de nonne 8255d2151c

Food portal 8255d2151c The thin flatbread yufka is thicker than usual filo sheets, and usually is prepared differently. 8255d2151c Traditional fillings include cream cheese quesitos, guava (pastelito de guayaba) and cheese, pineapple, and coconut. The sweet fillings are made with sweetened fruit pulps. The cream cheese filling is also a slightly sweetened version of cream cheese, that resembles the flavor and texture of a cheesecake. The savory fillings are usually beef, but sometimes chicken or ham and cheese are used. The beef fillings consist of a seasoned but not spicy meat, made in a tomato-based sauce. It is typical to include raisins and green olives as part of the meat filling. It is also typical for a sweet glaze to be applied to the top of even savory fillings. 8255d2151c Shortcrust pastry recipes usually call for twice as much flour as fat by weight. Fat (as lard, shortening, butter or traditional margarine) is rubbed into plain flour to create a loose mixture that is then bound using a small amount of ice water, rolled out, then shaped and placed to create the top or bottom of a pie. Often, equal amounts of butter and lard are used to make the pastry, ensuring that the combined weight of the two fat products is still half that of the flour. The butter is employed to give the pastry a rich flavor, while the lard ensures optimum texture. 8255d2151c

Curry puff pap]) is a snack of Southeast Asian origin. rì. Pap or puff reflects the Fujian Chinese dialect 𪗇 (pop), which means 'bubble, blister, puffed'. It contains influences from Indian, Malay and Chinese cuisines. It is a small turnover containing a filling of curry, often of chicken and potatoes, in a fried or baked pastry shell. Many variations of the snack exist throughout Southeast Asia and India, where it is a popular snack food. The consistency of the curry is quite thick to prevent it from oozing out of the snack. piece of hard-boiled egg Meat, usually beef or chicken Onions Puff pastry Cream cheese, used mainly in Americanized variations of the food Sardines Food A curry puff (Malay: karipap, epok-epok; Jawi: ڪاريڻف / ايشوق; Chinese: 泡芙; pinyin: gāolí jiǎo; Thai: คุกกี้พายี่, RTGS: karipap, pronounced [kâ 8255d2151c

Jésuite Food portal List of pastries List of almond dishes "JÃ©suites" A Jésuite (French pronunciation: [ʒezɥit]) is a triangular, Puff pastry filled with frangipane cream and topped with sliced almonds and powdered sugar. A similarly-named sweet pastry known in Portugal and Spain, the jesuíta, consists of puff pastry filled with custard. shape, it is made from puff pastry stuffed with ham and cheese, and is covered with a sweet crust. The pastry originated in France and the name refers to the triangular shape of a Jesuit's hat. In Germany, Jesuitermützen are a custard-filled pastry traditionally cut into triangles 8255d2151c

In North America, the term Pastry is used for sweet baked goods made with dough, however, it is generally used colloquially to describe all sweet baked or fried goods. This usage is a modern term, as historically, as per The American Heritage Dictionary, the term was similar to that used in British and Australian English. 8255d2151c Items like croissant and Danish pastry may look like puff pastry (one of the types of pastry dough) but are made with a leavened dough, called Viennoiserie, and are described by some as a meeting point between bread and pastry, or, as by the Dictionnaire Petit Robert, as neither a pastry nor a bread. 8255d2151c The paper-thin form of modern filo was developed in the Ottoman Empire by the 15th century. During this period, it became the foundation for a variety of sweet or savoury pastries, such as baklava and börek, which further diversified in shape over the centuries. Commercially manufactured filo became widely available in supermarkets during the 1970s. 8255d2151c List of almond dishes 8255d2151c The recipe is included in an 1856 "cook book" and Oxford University's Household Encyclopedia from 1859. The dessert is made from butter, milk, flour, sugar, eggs, and sometimes honey. Recipes call for pan frying (traditionally in lard), re-frying and then baking, or baking straight away. The best-established recipes suggest cooking the butter, milk, and flour in a pan, then adding the eggs (whites last) and sprinkling sugar on the mixture before baking. Choux pastry is also cooked twice, to prepare the paste and to "transform it into puffs". It dates to medieval times and is a cross between a batter and a dough. A cream filling can also be inserted. 8255d2151c This produces a laminated dough. During baking, gaps form between the layers left by the fat melting; the pastry is leavened by steam from the water content of the fat as it expands, puffing the separate layers. The pastry layers crisp as the heated fat is in contact with its surfaces. 8255d2151c == Etymology == 8255d2151c

Pastry Common doughs used to make pastries include filo dough, puff pastry, choux pastry, shortcrust pastry, and flaky pastry. The dough may be called pastry dough. Common pastry dishes include börek, pies, tarts, and turnovers. Pastries tend to have a delicate Pastry is various unleavened doughs, often enriched with fat or eggs 8255d2151c

Savory profiteroles are also made, filled with pureed meats, cheese, and so on. These were formerly common garnishes for soups. The various names may be associated with particular variants of filling or sauce in different places. 8255d2151c

Filo Filo-based products are made by layering many sheets of filo brushed with oil or butter; the pastry is then baked. advanced cookery of Persian courts, who introduced an early form of puff pastry that involved laminating and buttering the dough, rolling it thin, and Filo (Greek: φύλλο; ['filo]) or yufka (Turkish: [juf'ka]) is a very thin unleavened pastry dough used for making baked goods 8255d2151c

A sweetened version – using butter – is used in making spritz cookies. 8255d2151c The dessert has been described as "light tender morsels" that are "heavenly". Another description describes them as a

"cream puff batter that bakes like a popover". Recipes for nun's puffs are also included in two Virginia cookbooks. 8255d2151c == Regional variations == 8255d2151c

Choux pastry 'hot pastry/dough'). One is a kind of cheese puff, first documented in the Choux pastry, or pâte à choux (French: [pat a ju]), is a delicate pastry dough used in many pastries. The essential ingredients are butter, water, flour and eggs. The term "choux" has two meanings in the early literature. pâte à chaud (lit 8255d2151c

Alan Davidson draws a distinction between profiteroles and cream puffs, describing profiteroles as smaller. 8255d2151c Although its origins are uncertain, the snack is believed to have developed in maritime Southeast Asia due in part to the various influences of the British Cornish pasty, the Portuguese empanada and the South Asian samosa during the colonial era. The curry puff is one of several "puff"-type pastries with different fillings, though now it is by far the most common. Other common varieties include eggs, sardines, root vegetables and onions, or sweet fillings such as yam. 8255d2151c A similarly-named Uruguayan dish is the jesuita, a baked ham and cheese sandwich with a puff pastry crust commonly eaten in parts of South America and considered a classic of Argentinian cuisine, where it is known as a fosforito. In Argentina, jesuita is a very popular dish in many provinces. Rectangular in shape, it is made from puff pastry stuffed with ham and cheese, and is covered with a sweet crust. 8255d2151c The pastries are typically consumed at any time as a snack. In Miami, one can find many "window cafeterias" with customers having a pastelito with coffee throughout the day. 8255d2151c

Cuban pastry Traditional fillings Cuban pastries (known in Spanish as pasteles or pastelitos) are baked puff pastry-type pastries filled with sweet or savory fillings. Cuban pastries (known in Spanish as pasteles or pastelitos) are baked puff pastry-type pastries filled with sweet or savory fillings 8255d2151c

== Types == 8255d2151c == History == 8255d2151c Instead of a raising agent, choux pastry employs its high moisture content to create steam as the water in the dough evaporates when baked, puffing the pastry. The pastry is used in many European cuisines, including French and Spanish, and can be used to make many goods such as eclairs, Paris-Brest, cream puffs, profiteroles, crullers, beignets, churros and funnel cakes. 8255d2151c They can be found at many Hispanic cafeterias and have also been introduced into the American retail market by Goya Foods. The pastries are also available in wholesale for the food service industry by several companies, including Hispanic wholesale... 8255d2151c List of pastries 8255d2151c == History == 8255d2151c The term filo is borrowed from the Greek word fýllo (φύλλο), meaning "leaf". The earliest known use of filo is from the American newspaper Atlanta Constitution in 1946. 8255d2151c Choux pastry dough is piped through a pastry bag or dropped with a pair of spoons into small balls and baked to form largely hollow puffs. After cooling, the baked profiteroles are injected with filling using a pastry bag and narrow piping tip, or by slicing off the top, filling them, and reassembling. For sweet profiteroles, additional glazes or decorations may then be added. 8255d2151c == Preparation == 8255d2151c

Puff pastry Puff pastry, also known as pâte feuilletée, is a light, flaky pastry, its base dough (détrempe) composed of wheat flour and water. Butter or other solid fat (beurrage) is then layered into the dough. The dough is repeatedly rolled and folded, rested, re-rolled and folded, encasing solid butter between each resulting layer. Butter or other solid Puff pastry, also known as pâte feuilletée, is a light, flaky pastry, its base dough (détrempe) composed of wheat flour and water 8255d2151c

== Description == 8255d2151c In Turkish, filo is referred to as yufka, which means "thin". It derives from Old Turkic yuvka, meaning "slender", "insubstantial", or "thin". 8255d2151c == See also == 8255d2151c

Profiterole They may be garnished with chocolate sauce, caramel, or a dusting of powdered sugar. cream puff in the US and Canada, is a filled French choux pastry ball with a typically sweet and moist filling of whipped cream, custard, pastry cream A profiterole (French: [pʁɔfiteʁɔl]), or chou à la crème (French: [ʃu a la kʁɛm]), known as a cream puff in the US and Canada, is a filled French choux pastry ball with a typically sweet and moist filling of whipped cream, custard, pastry cream, or ice cream 8255d2151c

== Definitions and terms == 8255d2151c

Shortcrust pastry the butter more evenly, which makes the dough puff much less, creating a more "snappy" and dry pastry, instead of the crumbly texture of the previous Shortcrust is a type of pastry often used for the base of a tart, quiche, pie, or (in the British English sense) flan. Shortcrust pastry can be used to make both sweet and savory pies such as apple pie, quiche, lemon meringue or chicken pie 8255d2151c

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